

DINNERLY



Feed-A-Crowd Cheesy Spinach Gozleme:

Same Meal Price, Double the Portions!



30 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1 onion
- 150g baby spinach leaves
- dill
- 1 lemon
- 50g cheddar ⁷
- 2 x 6 flour tortillas ¹
- 100g feta ⁷

WHAT YOU NEED

- 2 garlic cloves
- 3 tsp olive oil
- olive oil spray (optional)

TOOLS

- 2 large oven trays
- foil
- box grater
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 445kcal, Fat 22.4g, Carbs 41.8g, Proteins 16.3g



1. Prep ingredients

Preheat the grill to high. Line 2 large oven trays with foil. Finely chop the **onion**. Coarsely chop the **spinach**. Finely chop the **dill**, discarding the stems. Crush or finely chop 2 **garlic cloves**. Cut the **lemon** into wedges. Coarsely grate the **cheddar**.



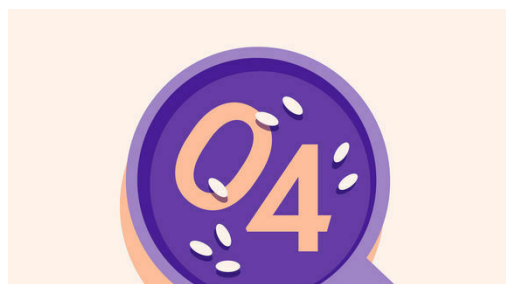
2. Cook spinach filling

Heat **3 tsp olive oil** in a large deep frypan over medium heat. Cook the **onion**, stirring, for 5 mins or until softened. Season with **salt and pepper**. Add the **spinach**, **dill** and **garlic** and cook, stirring, for a further 1-2 mins until wilted. Remove the pan from the heat.



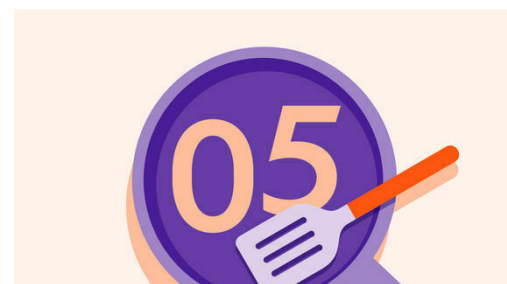
3. Assemble gozleme

Generously spray or brush one side of each **tortilla** with **olive oil**. Put **half the tortillas**, oiled side down, on the lined trays. Divide the **spinach mixture** among the tortillas. Scatter over the **cheddar** and crumble over the **feta**. Sandwich with the **remaining tortillas**, oiled side up, pressing down firmly.



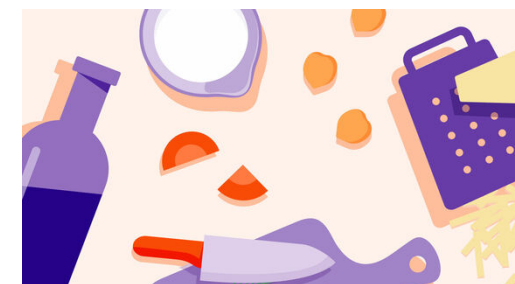
4. Grill gozleme

Grill the **gozleme**, in batches, for 2-3 mins each side until golden and the cheese is melted (watch them carefully, as they burn easily).



5. Serve up

Cut the **gozleme** in half and divide among plates. Serve with the **lemon wedges** for squeezing over (see Feed A Crowd). Enjoy!



6. Feed A Crowd

Fancy a lemon aioli to drizzle over your gozleme? Combine 2 tbs mayonnaise, 2 tsp lemon juice and 1 crushed small garlic clove in a bowl. Taste, then season with salt and pepper. If you'd like to thin it out a little, stir in water, 1 tsp at a time.